

drinks

at Suma

homemade tonics

jamu  **30k** (glass) // **100k** (1l bottle)
a strong healthy traditional drink with turmeric, ginger, tamarind, honey, lime & ice

kombucha  **30k** (glass) // **70k** (1l bottle)
the nectar of the gods; a healthy fermented black tea drink with ice

ginger beer  **35k**
strong and refreshing home made probiotic ginger beer

mule squash  **35k**
homemade ginger syrup, lime, sparkling water & crushed ice

immune booster  **30k**
turmeric, ginger, apple cider vinegar, cinnamon, cayenne pepper, himalayan salt, garlic, pepper, coconut oil & lime, served with orange juice shot

pomelo tonic  **30k**
sparkling water, handcrafted tonic syrup from cinchona bark, pomelo, lemongrass, citrus peels and a spice & sugar blend

morning ritual  (hot) **45k**
raw organic cacao, cacao powder, cinnamon, maca, dates, himalayan salt & coconut milk

juices

fruit juice  **30k**
lime - orange - banana - watermelon - pineapple - papaya - mixed fruit - mango (seasonal) - dragon fruit (seasonal)

sunshine juice  **45k**
pineapple, carrot, ginger, turmeric & lime (anti-inflammatory)

sehat juice  **45k**
spinach, pineapple, cucumber, aloe, bok choy, celery & lime (alkaline)

red root juice  **45k**
beetroot, apple, carrot & ginger (lower blood pressure)

coconut  **30k**

smoothies

full power  **50k**
coffee, dates, cashew nuts, banana & coconut milk

green boost  **50k**
apple, kale, celery, banana, pineapple, coconut milk, moringa & maca, topped with chia

berry burst  **50k**
mixed berries, banana, dragon fruit, coconut water, coconut meat, flax seeds, topped with chia & granola

tropical chia  **50k**
chia with frozen banana, pineapple, strawberry & orange

iced tea bottle by shade 750ml **50k**

golden rosella  rosella, cinnamon, turmeric

citrus green  green tea, orange, lemongrass, marigold

blue dream  chamomile, lavender, butterfly pea & lime

pandan panacea  pandan, pineapple & mint

coffee | milk: soy or coconut +**5k** oat +**10k** | extra shot +**8k**

bali coffee pot  **20k**

espresso // long black  **27k**

flat white // cappuccino // latte  **33k**

latte macchiato // iced coffee  **38k**

hot botanical teas per pot **25k**

golden rosella  rosella, cinnamon, turmeric

citrus green  green tea, orange, lemongrass, marigold

blue dream  chamomile, lavender, butterfly pea & lime

pandan panacea  pandan, pineapple & mint

garden tea  fresh ginger, lime, lemongrass & honey

wholesome sweets to go with your coffee

brownie **35k**

berry cashew pie  **35k**

carrot walnut pie  **35k**

apple crumble **35k**

cookies (2 pcs) choco or coconut or choco chip **15k**

energy balls  (3 pcs) **35k**

 all drinks available for roomservice

 vegan (option)  vegetarian (option)

prices are subject to 11% tax and 7% service charge

alcoholic drinks at Suma

cocktails

mojito  85k
white rum, lime, mint, simple syrup & soda water

berry margarita  (normal or frozen) 85k
tequila, simple syrup, lime juice & mixed berries

moscow mule  85k
vodka, ginger beer & lime

artisanal gin tonic  85k
butterfly pea infused gin & homemade pomelo tonic

hipster dark & stormy  85k
gold rum, kombucha, ginger syrup & lime

classic old fashioned  95k
bourbon, simple syrup & angostura bitters

whiskey sour  100k
whiskey, lemon juice, simple syrup, angostura bitter & egg white

campari haze  100k
campari, gin, red wine reduction & lime juice

manhattan  120k
bourbon, vermouth rosso & angostura bitters

classic negroni  120k
gin, campari & vermouth rosso

red wine glass // bottle

housewine, cabernet sauvignon (es) 85k // 190k (400 ml)

'18 clasico ventisquero, cabernet sauvignon (cl) 380k

'20 vina morande, pinot noir (cl) 450k

'19 vina morande, merlot (cl) 450k

'18 kaiken malbec (ar) 500k

white wine glass // bottle

'19 ventisquero sauvignon blanc (cl) 85k // 380k

'19 de bortoli sacred hill chardonnay (au) 380k

'19 masterpiece pinot grigio (au) 450k

sparkling white glass // bottle

de bortoli sacred hill brut cuvée (au) 380k

jean pierre, celebration brut (au) 500k

rosé glass // bottle

'19 de bortoli sacred hill rose (au) 85k // 380k

beers

bintang 30k

island brewing pilsener 45k

island brewing summer pale ale 55k

island brewing small hazy 60k

snacks & sharing platters

popcorn bowl  10k

baked cashews  30k

fried peanuts  20k

rainbow platter  (vegan option) 65k
pumpkin, sweet potato, belpepper, carrot, raddish, cherry tomato, cucumber, pickles, olives, walnut, hummus & flatbread

charcuterie platter 100k
ham, coppa & chorizo from Locavore, piccalilli, olives, pickled eggplant & pickled cucumber from the garden & sourdough bread

bruschetta 2pc  (vegan option)
o olive & walnut tapenade, grilled peppers & capers 30k
o prosciutto & parmesan 35k
o goat cheese, honey & walnut 35k
o tomato, basil & garlic 25k

flatbread with homemade hummus  (vegan option) 50k

potato wedges *  (vegan option) 50k

fish & chips * 70k

*with harissa mayo or mayo or ketchup

 wine, beer & snacks available for roomservice

 vegan (option)  vegetarian (option)

prices are subject to 11% tax and 7% service charge

breakfast

at Suma | from 7:00 until 12:00

classic

a good start   (vegan option) **85k**
o fruit juice **or** fruit paradise
o botanical tea by shade **or** classic coffee (plantbased milk ++)
o “happy crêpes” **or** “fresh from the bakery”

fruit paradise   **30k**
mixed seasonal fruit

happy crêpes   (vegan option) **40k**
crêpes with apple, coconut slivers, shredded dark chocolate,
cashew nuts, honey & cinnamon sauce

fresh from the bakery   (vegan option) **35k**
2 slices of homemade sourdough bread & butter + choice of:
peanut butter **or** jam **or** hummus **or** egg any style
add bacon, ham, prosciutto or swiss cheese +20k

sweet

berry smoothie bowl   **65k**
frozen berries, dragonfruit, banana & coconut milk, topped
with granola, chia, shredded coconut & mixed fruit

colourful yogurt bowl   (vegan option) **65k**
home fermented coconut **or** plain yogurt, topped with seasonal
fruits, granola, pumpkin seeds, flax seeds & almond slices
(add raw cacao slivers + 10K)

monkey business   **60k**
oat porridge with dates, caramelized apple, cashew nuts,
pumpkin seeds, cacao & cinnamon

moringa pancakes   (vegan option) **45k**
fluffy moringa pancakes with dragon fruit sauce, seasonal
fruits, sesame seeds, pumpkin seeds, almond slices &
coconut yogurt

french toast  **45k**
french toast with cinnamon, banana, mixed berries,
homemade jam & coconut yogurt

chia party  **55k**
chia pudding with coconut milk, a compote of seasonal fruits,
topped with nuts & seeds

savoury

morning scramble   (vegan option) **50k**
scrambled egg **or** tofu with kale, broccoli, sunflower sprouts,
cherry tomato, pumpkin seeds & a slice of sourdough bread
(add bacon +20k) - (add shiitake mushroom +15k)

pumpkin salad   **65k**
mixed greens with apple, zucchini, nuts and seeds, roasted
pumpkin, sourdough bread & pumpkin hummus

the plant based breakfast   **60k**
scrambled tofu, shiitake mushroom, broccoli sundried
tomato, spinach, eggplant bacon & sourdough bread

rösti benedict  (vegetarian option) **70k**
poached egg with hollandaise sauce, spinach, fresh dill, sun
dried tomato, bacon **or** shiitake mushroom & rösti

turkish eggs  **60k**
garlic yogurt sauce with poached egg, chili butter, shiitake
mushroom, dill, roasted mustard seeds, sunflower seeds &
greens, served with ciabatta

poached egg plus  **80k**
butter toasted sourdough with goat cheese, poached egg,
grilled cherry tomato, basil & za'atar

prosciutto scrambled eggs  **75k**
fluffy scrambled eggs with prosciutto, parmesan, cherry
tomatoes & dill, served with sourdough bread

chicken chimichurri sandwich  **65k**
ciabatta with shredded chicken, chimichurri sauce, sundried
tomato & lettuce

cuban panini  **80k**
ciabatta with ham, swiss cheese, fried egg, piccalilli mustard
& mayo

breakfast nasi or mie goreng   (vegan option) **50k**
traditional Indonesian breakfast; fried rice **or** noodles with
vegetables, egg & homemade sambal (spicy **or** not spicy)
add tempeh +8k, add chicken sate +20k

treat yourself

brownie  **35k**

berry cashew pie   **35k**

carrot walnut pie   **35k**

apple crumble  **35k**

cookies  (2 pcs) choco **or** coconut **or** choco chip **15k**

energy balls   (3 pcs) **35k**

lunch & dinner

at Suma | from 12:00

until 21:00

soups, sharing & appetizers

bone broth soup 100k

rich homemade bone broth stock with beef, carrot, zucchini, onion, garlic, turmeric & ginger

tom ka gai soup 55k

with shiitake, leek, tomato, onion, coconut milk & tom yum paste
add chicken +10k

pumpkin soup (vegan option) 50k

gusti's beef carpaccio 85k

with parmesan cheese and garnish of local vegetables

rainbow platter (vegan option) 65k

pumpkin, sweet potato, bell pepper, carrot, raddish, cherry tomato, cucumber, pickles, olives, walnut, hummus & flatbread

charcuterie platter 100k

ham, coppa & chorizo from Locavore, piccalilli, olives, pickled eggplant & pickled cucumber from the garden & sourdough bread

bruschetta 2pc (vegan option)

o olive & walnut tapenade, grilled peppers & capers 30k

o prosciutto & parmesan 35k

o goat cheese, honey & walnut 35k

o tomato, basil & garlic 25k

flatbread with homemade hummus (vegan option) 50k

potato wedges * (vegan option) 50k

fish & chips * 70k

*with harissa mayo or mayo or ketchup

burgers & sandwiches

blossom burger (vegan option) 80k

cauliflower-chickpea burger with mushroom walnut tapenade, sunflower sprouts, onion & lettuce, served with potato wedges*

beef burger 105k

beef burger with harissa mayo, chorizo, swiss cheese, onion, sundried tomato & lettuce, served with french fries*

cuban panini 95k

ciabatta with ham, swiss cheese, fried egg, piccalilli, mustard, mayo, served with french fries*

chicken chimichurri 80k

ciabatta with shredded chicken, chimichurri sauce, sundried tomato & lettuce, served with french fries*

*with harissa mayo or mayo or ketchup

main courses

sumac pumpkin (vegan option) 80k

cauliflower rice with roasted sumac pumpkin, eggplant & zucchini, labneh dressing, hazelnuts & pomegranate

tempeh rainbow salad (vegan option) 50k

tempeh sesame sticks, bihun, bell pepper, green onion, carrot, red cabbage & lettuce with peanut dressing & coriander

moroccan bowl (vegan option) 70k

moroccan spiced couscous with eggplant, lentils, chickpea, bell pepper, sweet potato, tomato, onion, almonds, parsley & home fermented coconut yogurt

garden moussaka (vegan option) 70k

layered lentils, tomato, eggplant & sweet potato with vegan bechamel sauce & cashew cream

(vegan option) (vegetarian option) roomservice

prices are subject to 11% tax and 7% service charge

pizza (vegan option) 70k

margeritha or plant-based pesto base + choose your toppings (+7k)

o sun dried tomato o shiitake +15k o chicken +20k
o pumpkin o olives o prosciutto +25k
o zucchini o capers o ham +20k
o broccoli o garlic & onion o chorizo +25k
o bell peppers o cashew cheese o parmesan +15k

shredded beef ragu pasta 125k

slow cooked beef in red wine tomato sauce with carrots, bell pepper & homemade pasta with parmesan

pasta carbonara 110k

homemade pasta with prosciutto, shiitake mushroom, parmesan, egg, basil,

roasted vegetable pasta (vegan option) 90k

homemade pasta with roasted bellpepper, zucchini and eggplant in olive oil with garlic, lemon, basil & parmesan add bacon +20k

risotto (vegetarian option) 95k

slow cooked risotto with shiitake, chicken, parmesan & herbs

garlic tuna 100k

pan fried tuna with sesame & garlic butter, served with mashed potato or french fries & mixed greens

chicken black pepper sauce 95k

grilled chicken leg with black pepper sauce, mashed potato, sauerkraut & pickled eggplant

palak tofu paneer (vegan option) 65k

creamy Indian spinach curry with tofu, served with flatbread

sereh coco curry (vegan option) 55k // 75k

lemongrass coconut curry with vegetables & tempeh or chicken, served with steamed rice

nasi or mie goreng (vegan option) 50k

with sambal mata & badjak add tempeh +8k, add chicken sate +20k